



Spooky Pumpkin Cupcakes

READY IN



75 min.

SERVINGS



15

CALORIES



428 kcal

DESSERT

Ingredients

- 15 servings decorating gel black
- 1.3 cups baker's angel flake coconut green with food coloring
- 24 boomallows marshmallows jet-puffed
- 24 halloween oreo cookies
- 16 oz ready-to-spread vanilla frosting canned
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

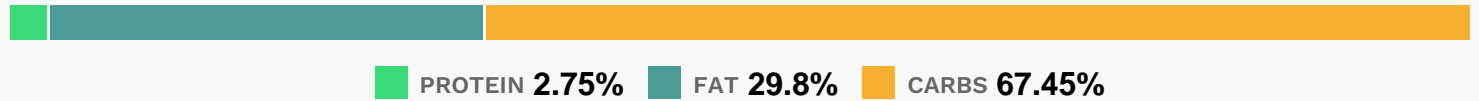
Equipment

- oven

Directions

- Split cookies, leaving filling on one side of each cookie. Coarsely chop plain split cookies. Set aside split cookies with filling for garnish.
- Prepare cake mix as directed on package; gently stir in chopped cookies. Spoon into 24 paper-lined muffin pans.
- Bake as directed on package.
- Remove from pans; cool completely on wire racks.
- Spread cupcakes with frosting. Immediately sprinkle with coconut.
- Decorate orange filling on split cookies with black decorating gel to resemble pumpkin faces; let dry. Stand 1 pumpkin face on edge in frosting on each cupcake. Top cupcakes with marshmallows.

Nutrition Facts



Properties

Glycemic Index:6.9, Glycemic Load:14.33, Inflammation Score:-1, Nutrition Score:6.8313043102136%

Nutrients (% of daily need)

Calories: 427.81kcal (21.39%), Fat: 14.42g (22.19%), Saturated Fat: 6.87g (42.94%), Carbohydrates: 73.46g (24.49%), Net Carbohydrates: 71.25g (25.91%), Sugar: 48.82g (54.25%), Cholesterol: 0mg (0%), Sodium: 392.81mg (17.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3g (5.99%), Manganese: 0.4mg (20.22%), Iron: 3.37mg (18.69%), Phosphorus: 146.61mg (14.66%), Vitamin B2: 0.22mg (13.19%), Vitamin K: 10.21µg (9.73%), Folate: 38.36µg (9.59%), Fiber: 2.21g (8.85%), Vitamin E: 1.29mg (8.58%), Vitamin B1: 0.13mg (8.34%), Calcium: 79.96mg (8%), Copper: 0.16mg (8%), Vitamin B3: 1.42mg (7.09%), Selenium: 3.65µg (5.22%), Magnesium: 19.8mg (4.95%), Potassium: 113mg (3.23%), Zinc: 0.41mg (2.75%), Vitamin B6: 0.05mg (2.7%), Vitamin B5: 0.26mg (2.61%)